

# Le Toit

## STARTERS

Hokkaido Sea Scallop, Oscietra Caviar, Baked Beetroot  
And Salmon Roe Vinaigrette

or

Pan-Seared Foie Gras, Vanilla French Toast,  
Caramelized Pears with Maple Syrup

or

Baked Jumbo White Asparagus, Comté Cheese Cream,  
Black Truffle and Pine nuts

## MAIN COURSES

Pan-Seared Blue Lobster, Orzo with Parmesan  
And Zucchini, Normande Sauce

or

Wagyu Beef Tenderloin "Rossini" Style, Black Truffle,  
Wild Mushrooms and Pepper Sauce

or

Roasted Lamb Fillet, Celery Purée, Green Asparagus,  
Carrot Confit and Tamarind Jus

## DESSERTS

Exotic Pavlova  
Mango and Vanilla Ice Cream, Light Meringue

or

Red Fruits Charlotte  
Fresh Raspberry Confit, Red Berries Mousse

or

Caramelia Chocolate Soufflé  
Fresh Citrus Marmelade, Mandarin Sorbet

Price 570 AED